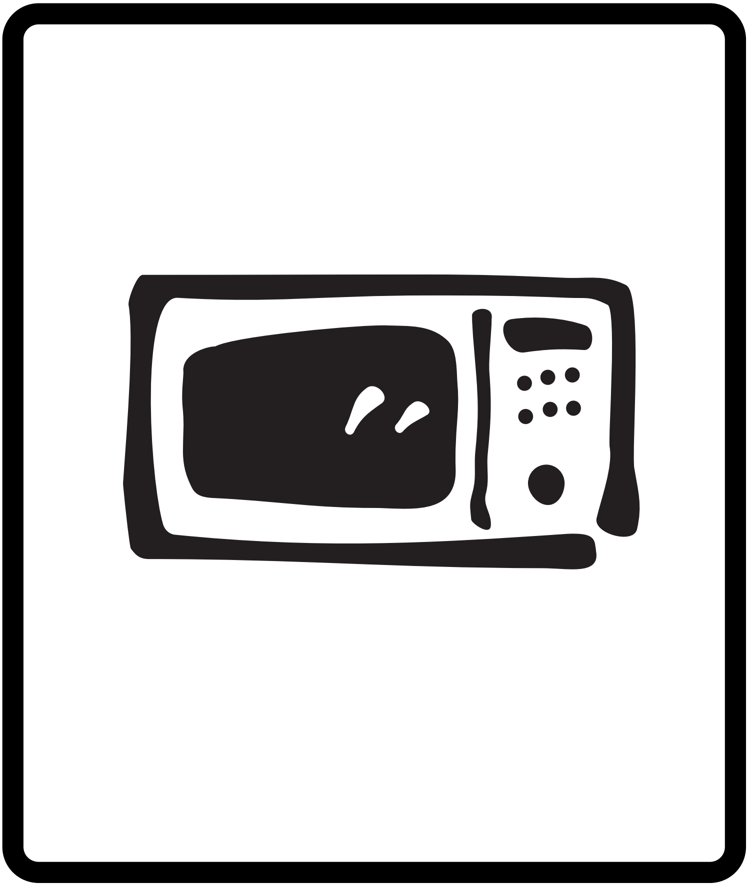
# USER MANUAL



*Model EMS2840*

**English**

**8221913- 71 -02**

Electrolux

# Contents

# Congratulations on the purchase of your new Microwave Oven

Thank you for having chosen a Electrolux product. We are convinced that you will find your new microwave oven very useful and that it will be of great help to you. As with all new kitchen appliances, it will take some time to learn all the new functions and features, but with time, this oven will become indispensable to you.

# Before using your Microwave Oven

Read through the instruction manual carefully. In order that you can get the best from your new Electrolux Microwave Oven, the following instructions have been prepared. Please make sure you read them carefully.
It is important that this instruction book is retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or if you move house and leave the appliance, always ensure that the book is supplied with the appliance or that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.
Please ensure you have read the whole instruction book before using the appliance and that you follow the recommendations given.

# Technical data

| **Overall dimension** | **Weight** 17 kg |
|---|---|
| | |
| Width 519 mm | **Volume** 28 Litre |
| Depth 454 mm | |
| Height 303 mm | **Power source** 230V, 50 Hz |
| | |
| **Cavity dimension** | **Fuse** 16A |
| | |
| Width 337 mm | **Power consumption** 2800W |
| Depth 341.5 mm | |
| Height 254 mm | **Power output** 900W |
| | |
| | **Grill** 1300W |

# Important Safety instructions.

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

- The built-in safety interlock switches prevent the microwave oven from operating when the door is open.
- Do not tamper with them, or attempt to operate the oven with the door open as open door operation can result in exposure to microwave energy.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface.

⚠ **WARNING : If the door, hinges/latches or door seals are damaged, the microwave must not be operated until it has been repaired by a authorized service person.**

⚠ **WARNING : It is hazardous for anyone except factory trained service personnel to service or make adjustments to this oven. Contact your nearest authorised service agent if service should be required.**

- Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.
- Install or locate this oven only in accordance with ‘installation instructions’ found in this manual.
- Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use neither for commercial use as this will invalidate the guarantee.
- Do not operate the oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.
- Do not store this appliance outdoors. Do not use this product near water.
- Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- The temperature of accessible surfaces may be high when the appliance is operating.

⚠ **WARNING : If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames. Never use water.**

⚠ **WARNING : Only allow children or infirm persons to use the microwave, without supervision, when adequate instructions have been given so that the child or infirm person is able to use the microwave in a safe way and understand the hazards of improper use.**

## Utensil safety

- Only use utensils that are suitable for use in a microwave oven.
- Most glass, glass ceramic and heat-resistant glass-ware utensils are excellent for use in the micro-wave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

## Testing suitability of cookware

- Utensils should be checked to ensure they are suitable for use in Microwave Ovens.
- Place the cookware in the microwave along with a glass half full of water. Heat on **(900W)** (100%) for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is room temperature, it is suitable for microwave cooking.

- Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating or ignition.
- Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.
- Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers.
- Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.
- Containers with restricted openings, such as bottles, should not be used for microwave cooking.
- Use caution when removing a lid or cover from a dish to avoid steam burns.

## Foil containers

Shallow foil containers may safely be used to reheat foods in your microwave oven providing the following rules are observed:

1. Foil containers should not be more than 3 cms (1 1/4") deep.
2. Foil lids must not be used.
3. The foil containers must be at least two-thirds full of food. Empty containers must never be used.
4. Foil containers should be used singly in the microwave oven and should not be allowed to touch the sides. If your oven has a metal turntable or cooking rack, the foil container should be placed on an upturned oven-proof plate.
5. Foil containers should never be re-used in the microwave oven.
6. If the microwave oven has been in use for 15 minutes or more, allow it to cool before using it again.
7. The container and turntable may become hot during use, take great care when removing either from the oven. It is advisable to use an oven cloth or glove when doing so.
8. Remember when using an aluminium foil container that the reheating or cooking times may be longer than you are used to, always ensure that the food is piping hot before serving.

## Food safety

- Do not heat food in a can in the microwave oven. Always remove the food to a suitable container.
- Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.
- Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be unattended.
- Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

⚠ **WARNING : Liquids or other foods must not be heated in sealed containers since they are liable to explode.**

⚠ **WARNING : Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.**

⚠ **WARNING : When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:**

1. Avoid using straight-sided containers with narrow necks.

2. Do not overheat.

3. Stir the liquid before placing the container in the oven and again halfway through the heating time.

4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.

⚠ **WARNING : Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Always pierce the yolk, then cover and allow the standing time of one minute before removing cover.**

ℹ It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely.

- Do not force the turntable to rotate by hand. This may cause malfunctioning.

- Arcing in the oven during microwave operation usually occurs from use of metallic utensils. Continuous arcing, however, can damage the unit. Stop the programme and check the utensil.

- Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.

⚠ **WARNING : Do not use this oven for commercial purposes.This oven is made for domestic use only.**

## Safety instructions when cooking with grill, combination modes.

1. The glass viewing window may break if water is spilled on it during grill cooking.

2. Be sure to use an oven glove when loading and unloading the oven. Containers get very hot in the oven, so be careful not to burn yourself. The turntable and metal rack also get very hot so be sure to use an oven glove when handling them.

3. Do not touch the inner or outer viewing window with metal components when loading or unloading the oven. The inside of the door and oven get very hot so take care when attending food in the oven.

4. Do not put the turntable or containers in cold water or try to cool them quickly after use.

5. Do not place items on top of the cabinet. The top of the cabinet gets very hot, so anything placed on it may be damaged by the heat.

6. Preheat your oven only when using the Grill, never when using microwave or combination modes (Microwave and Grill)

⚠ **Warning : When the appliance is used in combination mode, Children should only use the oven under adult supervision due to the temperature generated.**

## Keep these instructions!

# Installation.

1. Remove any promotion label from the door.

2. The oven should be installed on a flat, level surface. The surface must be strong enough to safely bear the weight (17 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.

3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.

4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.

5. Place the oven as far away from radios and TV's as possible. This oven does conform to EEC requirements of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.

6. If positioned in a corner, leave a gap of at least 10 cm from the walls and 10 cm above the microwave.

**IMPORTANT!** The oven can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the oven are not blocked (for sufficient ventilation).

**Connecting to the mains**

The oven is delivered with the power cord and a plug for 230V, 50Hz, earthed socket outlet.
Earth protection minimises the risks should a short circuit occur. Check to ensure the voltage of the oven matches the supply.

N.B. If the oven is connected to the socket via an extension cord, make sure the cord is earthed.

⚠ **This appliance must not be used on a non-earth protected power supply. Contact an electrician if you are uncertain regarding electrical connection of the oven or provision of earth protection of the supply.**

⚠ **This appliance must be earthed. If this appliance is fitted with a non-rewireable plug for which your socket is unsuitable, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

⚠ **If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

# Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your microwave oven. For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The list below is a general guide.

| Material | Utensils | Mode of operation | | |
|---|---|---|---|---|
| | | Microwave | Grill | Combination |
| Ceramic & Glass | Corning ware | YES | YES | YES |
| | Heat resistant glass ware | YES*1 | YES | YES*1 |
| | Glass ware with metal decoration | NO | NO | NO |
| | Lead crystal glass | NO | NO | NO |
| China | Without metal decoration | YES | YES | NO |
| Pottery*2 | | YES | YES | YES |
| Plastic | Microwave oven heat-proof wear | YES | NO | NO |
| | Plastic wrap | YES | NO | NO |
| Metal | Baking pan | NO | YES | NO |
| | Aluminium foil*3 | YES | YES | YES |
| Paper | Cups, plates, towels | YES | NO | NO |
| | Waxed paper | YES | NO | NO |
| Wood | | NO | NO | NO |
| Accessories | Grill rack | NO | YES | YES |
| | Turntable | YES | YES | YES |
| | Turntable support | YES | YES | YES |

YES: Utensils and accessories to use

NO: Utensils and accessories to avoid

*1 Only if there is no metal trim.

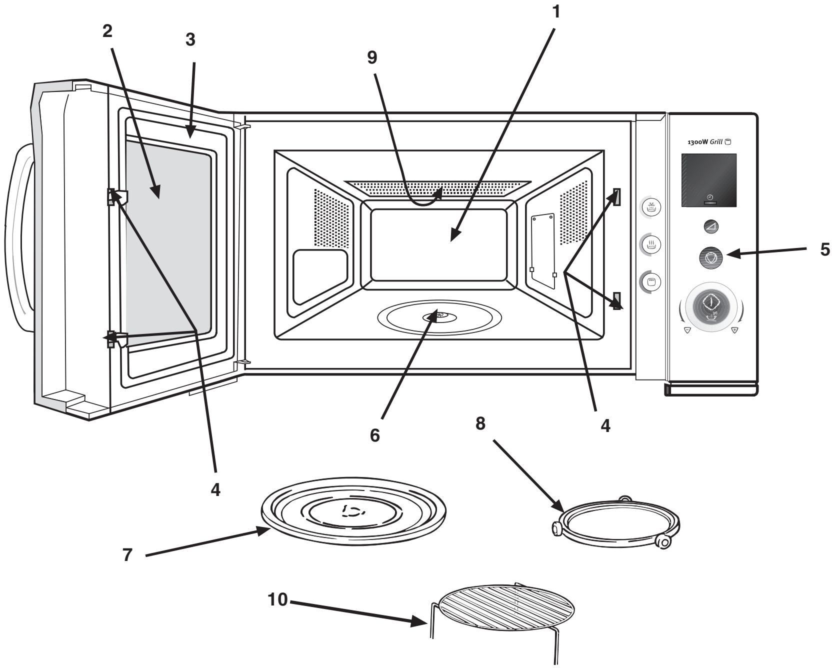
*2 Only if it does not have a glaze containing metal.

*3 NOTE: Use aluminium foil only for shielding purposes, over use may cause arcing.

## Unpacking

N.B. When you unpack the oven, check that the product is free from damage. Damage or any missing parts must be reported immediately to the retailer. The oven, parts of the oven or the accessories may be wrapped by a protection foil. If so, you must remove this foil before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

# How to operate your microwave oven




## Name and function of parts

1. Cooking compartment. Wipe the compartment clean after using the oven.
2. Viewing window. Food can be checked while the microwave oven is in operation.
3. Oven door. The door must always be firmly closed while cooking.
4. Safety Latch and Interlock System.
5. Control panel.
6. Drive shaft for turntable.
7. Turntable.
8. Turntable support.
9. Grill Element.
10. Grilling rack, used for most cooking and browning/grilling.

## Turntable Installation

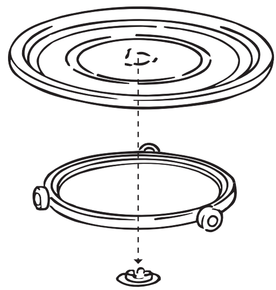
1. Place the turntable support on the cavity Bottom.
2. Place the turntable on top of the turntable support as shown in the diagram. Make sure that turntable hub is securely locked in the turntable shaft. **Never place the turntable upside down.**

• Both turntable and turntable support must always be used during cooking.
• All food and containers of food are always placed on this turntable for cooking.
• This turntable rotates clockwise and anticlockwise; this is normal.

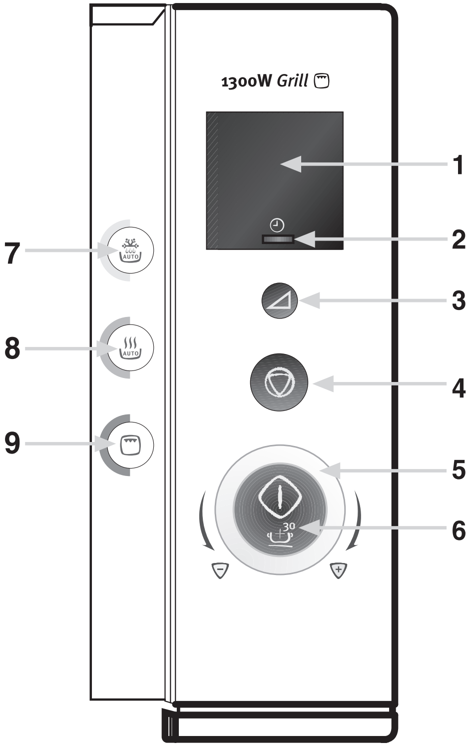
Turntable

Roller rest

Turntable Shaft



# Control Panel




1. **Display Window**
   To view either Cook time, Power level and time of day.

2. **Clock**
   To set the time of day

3. **Power**
   To set the desired Microwave power level

4. **Stop/Clear**
   To stop or pause your Microwave

5. **Setting Control Knob**
   Used to set desired cooking times.

6. **Quick Start**
   To start your microwave

7. **Auto Defrost**
   Used to set desired Defrost mode.

8. **Auto Reheat**
   Used to set desired Reheat mode.

9. **Grill**
   Used to set desired Grill or Combination Grill / Microwave mode.

# Setting the Clock

When your oven is plugged in for the first time or when power resumes after a power interruption, the display window flash and show " 88:88 "

This oven can be set for 12hr mode or 24hr mode, to set 24hr mode press the Clock button once, to set 12hr mode press the clock button twice.

**Example: To set 4.30 (12 hr mode)**

1. Touch the Clock button twice.
2. Set the time to " 4:00 " using the setting control knob
3. Touch the Clock Button
4. Set the time to " 4:30 " using the setting control knob
5. Touch the Clock button. (The Time will now be set)

**NOTE :** **It is possible to display the current time even after starting the mode set, by pressing the Clock button (the time is displayed for 2 seconds).**

# Child safety lock

This oven has a safety feature which prevents the accidental running of the oven by a child. After the lock has been set, no part of the microwave oven will operate until the child lock feature has been cancelled.

**To set:**

1. Touch the **' Stop/Clear '** button and the **' Clock '** button at the same time. **' L '** will appear in the display.

   To cancel the child lock, simply touch the **' Stop/Clear '** button and the **' Clock '** button at the same time.

# To Stop the Oven

There are two way to stop the oven whilst it is in use.

1. Press the Stop/Clear button
   - You may restart the oven by pressing the Start button
   - Pressing Stop/Clear again will reset the current programme
2. Open the door
   - You may restart the oven by closing the door and pressing the Start button
   - Pressing Stop/Clear again will cancel the current programme

# Switching the Beeper Off

This oven has a feature which allows you to turn off the beeper. When this is set you will turn off the beeps which occur when you press a button, this will also disarm the beeps which occur at the end of a program.

**To set:**

1. Touch the **' Stop/Clear '** button and the **' Start '** button at the same time. **' OFF '** will appear in the display.

   To cancel, simply touch the **' Stop/Clear '** button and the **' Start '** button at the same time.

# Quick Start

Pressing the **' Start '** button allows you to start your microwave at full power (900W) for 30 seconds.

Each time you press the **' Start '** button you will increase the cooking time by 30 seconds.

# Microwave Power setting Guide

| Power Setting | Suggested use |
|---|---|
| **100W** | **Keeping warm :** Keeping foods warm |
| **180W** | Thawing frozen foods. |
| **300W** | **Simmer :** Completing the cooking cycle of some pot roasts. |
| | Casseroles and stews. |
| | Baked custards or cheesecakes. |
| **450W** | **Medium :** Faster defrosting for casseroles and stews. |
| | Baking cakes and sponge puddings |
| **600W** | **Reheat :** Reheating of casseroles and stews.. |
| | Reheating pre-cooked foods. |
| | Roasting joints of meat and poultry. |
| **900W** | **Max Power;** Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish. |

# Microwave Cooking

1. Open the door, place the food on the turntable. Close the door.
2. Press the ’ Power ’ button until the desired power level is reached.
3. Set the desired time by turning the setting control knob.
4. Press Start **(The oven begins cooking.)**

To turn off the oven during cooking, simply touch the Stop/Clear button.

**Note: After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.**

**Example: To cook at 450W for 15 minutes**

1. Touch the Power button 3 times ( ’ **450 ’** should now be showing in the display window).
2. Turn the setting control knob
   ( **’ 15:00 ’** should now be showing in the display window).
3. Press start. The Oven will now start cooking.

# Cooking With Grill

1. Open the door, place the food on the Grill rack.
2. Press The Grill button once.
3. Set the desired time by turning the setting control knob.
4. Close the Door.
5. Press Start **(The oven begins cooking.)**

To turn off the oven during cooking, simply touch the Stop/Clear button.

**Note: After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.**

**Note: You may detect smoke or a burning smell when using your grill for the first time, this is normal and not a sign that the oven is out order. To avoid this problem, when using your grill for the first time, heat the oven without any food for 10 minutes on grill.**

**Example: To cook with Grill for 15 minutes**

1. Touch the Grill button X 1
2. Turn the setting control knob. ( **’ 15:00 ’** Should now be showing in the display window).
3. Press start. The Oven will now start.

**You should preheat the grill before use.**
**To preheat the grill you should set the grill as described above for 3 - 4 minutes.**

# Combination Cooking

This oven offers you a choice three settings for cooking with combined Grill and Microwave Cooking

1. Open the door, place the food on the Grill rack.
2. Press The Grill button until the required combination of Microwave and Grill is reached.
3. Set the desired time by turning the setting control knob.
4. Close the door then press Start **(The oven begins cooking.)**

To turn off the oven during cooking, simply touch the Stop/Clear button.

**Note: After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.**

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**Example: To cook with Grill and 450W microwave power for 15 minutes**

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1. Open the door
2. Touch the Grill button X 3
3. Turn the setting control knob. ( **' 15:00 '** Should now be showing in the display window).
4. Close the door then press start. The Oven will now start.

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**You do not need to preheat the grill during combined Microwave and Grill cooking.**

| Combination Grill Setting | Press Button | Grill Power | Microwave Power |
|---|---|---|---|
| Combi 1 | 2 times | Full | 600W |
| Combi 2 | 3 times | Full | 450W |
| Combi 3 | 4 times | Full | 300W |

# Automatic Defrost

1. Open the door, place the food on the turntable.
2. Press the ' Auto Defrost ' button until the desired programme is reached.
3. Turn the setting control knob until the required quantity is reached.
4. Close the door.
5. Press Start (The oven begins defrosting.)

**NOTE : For details See Table Below.**
To turn off the oven during cooking, simply touch the Stop/Clear button.

**NOTE : After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.**

**NOTE : During Automatic Defrost the oven will automatically select the required microwave power and defrosting time. The oven will stop and/or beep part way through defrosting to allow food to be stirred or turned. Press Start to resume defrosting.**

**Selection Chart for Auto Cook functions :-**

| Auto Programme | Press Button | Portion Size | Remarks |
|---|---|---|---|
| **Meat** | Once | **200 - 2000g** | **The Oven will stop part way through defrosting to allow food to be stirred or turned. Press Start to resume defrosting.** |
| **Poultry** | Twice | **200 - 2000g** | **The Oven will stop part way through defrosting to allow food to be stirred or turned. Press Start to resume defrosting.** |
| **Fish** | Three Times | **200 - 2000g** | **The Oven will stop part way through defrosting to allow food to be stirred or turned. Press Start to resume defrosting.** |
| **Bread / Cake** | Four Times | **125 - 1000g** | |
| | | **for 125g** | **Turn after 10 beeps. at 30 seconds** |
| | | **for 250g** | **Turn after 10 beeps. at 60 seconds** |
| | | **for 375g** | **Turn after 10 beeps. at 90 seconds** |
| | | **for 500g** | **Turn after 10 beeps. at 120 seconds** |
| | | **for 625g** | **Turn after 10 beeps. at 150 seconds** |
| | | **for 750g** | **Turn after 10 beeps. at 180 seconds** |
| | | **for 875g** | **Turn after 10 beeps. at 210 seconds** |
| | | **for 1000g** | **Turn after 10 beeps. at 240 seconds** |

**Note : During Defrost Bread / Cake, the oven will only stop when 10 beeps are heard if the door is opened. Stir or turn the food, close the door and press start to resume defrosting.**

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**Example: To automatically defrost 500g of Fish.**

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1. Open the door.
2. Touch the Auto defrost button 3 times
3. Turn the setting control knob until 500 is showing in the display window.
4. Close the door then press start. The Oven will now start defrosting.

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**See Auto Defrost Programme Chart for further details.**

As an alternative to Automatic Defrosting you can defrost manually by selecting 180W microwave power. To speed up the defrosting of dense foods over 450g (1lb), the oven may be started on 900W (100%) power for 1 - 3 minutes, then reduced to (180W) until defrosting is complete.

# Auto Reheat

This oven can be used to automatically ReHeat Chilled Ready Meals, Fresh Vegetables, Chicken Pieces and Frozen Bread Rolls.

1. Open the door, place the food on the turntable.
2. Press the ’ Auto Reheat ’ button until the desired programme is reached.
3. Turn the setting control knob until the required quantity is reached.
4. Close the door.
5. Press Start (The oven begins cooking.)

**NOTE : For details See Table Below**
To turn off the oven during cooking, simply touch the Stop/Clear button.

**NOTE : After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.**

**NOTE :** **During AUTO COOK the oven will automatically select the required microwave power and cooking time.**

**Selection Chart for Auto Cook functions :-**

| Auto Programme | Press Button | Portion Size |
|---|---|---|
| **Chilled Ready Meals** | Once | 300 - 350 g |
| | | 400 - 450 g |
| | | 500 - 550 g |
| **Fresh Vegetables** | Twice | 200 - 250 g |
| | | 300 - 350 g |
| | | 400 - 450 g |
| | | 500 - 550 g |
| | | 600 - 650 g |
| | | 700 - 750 g |
| **Chicken Pieces** | Three Times | 200 - 300 g (1 Piece) |
| | | 400 - 500 g (2 Pieces) |
| | | 600 - 700 g (3 Pieces) |
| | | 800 - 900 g (4 Pieces) |
| **Frozen Bread Rolls** | Four Times | 100 - 150 g (2 Pieces) |
| | | 200 - 250 g (4 Pieces) |
| | | 300 - 350 g (6 Pieces) |

**Example: To automatically cook 500g of Fresh Vegetables.**

1. Open the door.
2. Touch the Auto Reheat button 2 times
3. Turn the setting control knob until 500 - 550 is showing in the display window.
4. Close the door then press start. The Oven will now start cooking.

**See Auto Cook Programme Chart for further details.**

# Charts

## Recommendations for cooking with Grill

All foods should be placed on the grill rack with a non metal dish placed underneath to catch any food spillage or juices to minimise cleaning. Turn all food halfway through the cooking time.

| Food | QTY. (Weight) | Cooking time | Special notes |
|---|---|---|---|
| Toast | 2 Slices | 4 – 5 min | |
| Cheese on Toast | 4 Slices | 6 – 7 min | 4 – 5 min. to toast. 2 min. with topping |

## General recommendations for cooking with Microwave and Grill

| Food | QTY (Weight) | Power Selector position | Cooking time | Special notes |
|---|---|---|---|---|
| Bacon | 4 (100 g) | Combi 3 | 7- 9 min | |
| Roast Beef (Boned)<br>Roast Pork (Loin) | 900 g<br>900 g | Microwave Only 600 W<br>Combi 2 | 25 min<br>5 - 6 min | Brush with oil. Season with salt and pepper. Allow 15 – 20 minutes standing time after cooking. |
| Pork Chops | 2 - 3(450 g) | Combi 2 | 20 - 25 min | Brush with oil. Season with salt, pepper and paprika. |
| Chicken, Halved lengthways<br>Legs | 450 g<br>800 g | Combi 1<br>Combi 1 | 15 - 20 min<br>25 - 30 min | Brush with oil. Season with salt, pepper and paprika. |
| Frozen Hamburger | 4 (200 g) | Combi 2 | 12 - 15 min | |
| Sausages | 450 g Only | Combi 1 | 10 - 15 min | |
| Fish Steak | 2 (350 g) | Combi 3 | 22 – 24 min | Brush with oil, Season with salt and pepper. |
| Frozen Potato, Hash Brown | 2 (150 g) | Combi 2 | 16 – 18 min. | |

# Recommendations for Manual Defrost

Some foods such as bread and fruit, can successfully be thawed manually by using this power setting (180W).

| FOOD | PREPARATION | Defrost time | STANDING TIME |
|---|---|---|---|
| **Bread** | | | |
| Small loaf | Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time. | 8–10 min. | 10–15 min. |
| Sliced large loaf | Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time. | 10–13 min. | 10 min |
| 2 slices | Place on kitchen paper. | 45–60 sec. | 5 min. |
| 1 bread roll | Place on kitchen paper. | 45–60 sec. | 5 min. |
| 2 bread rolls | Place on kitchen paper. | 1–11/2 min. | 5 min. |
| **Cakes and Pastry** | | | |
| Gateau 450g/1 lb | Remove from packaging, place on plate. | 9–11 min. | 15–30 min. |
| Cheesecake 450g/1 lb | Remove from packaging, place on plate. | 9–11 min. | 15–30 min. |
| Pie (cooked) 450g/1 lb | Remove from packaging, place on plate. | 7– 9 min. | 15–30 min. |
| Pastry 450g/1 lb | Remove from packaging, place on plate. | 7– 9 min. | 15–30 min. |
| **Butter** | | | |
| 250g/8.8 oz (1 packet) | If foil wrapped, remove from wrapper and place on a plate | 3– 4 min. | 5–10 min. |
| **Fruit** | | | |
| 225g/8 oz Soft berry fruits | Place in a single layer in a shallow dish. | 5– 6 min. | 5–10 min. |
| 450g/1 lb Soft berry fruits | Place in a single layer in a shallow dish. | 7– 8 min. | 5–10 min. |
| **Plated meal** | | | |
| 400g/14 oz | Cover with a plate or non P.V.C. cling film. To reheat, microwave on 100% (900W)for 3–4 minutes. | 7– 8 min | 5–10 min. |
| **Vegetables** | | | |
| | It is not necessary to defrost vegetables before cooking. All vegetables can be thawed and cooked on 100% (900W) | | |

## Defrosting Tips

1. It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.
2. Separate food as soon as possible.
3. Turn large items, e.g. joints, halfway through the defrosting time.
4. Remove any thawed food as soon as possible.
5. Remove or open any packaging before defrosting.
6. Place food in a larger container than that which it was frozen in, this will allow for easy stirring.
7. Begin thawing poultry, breast side down and turn over halfway through defrosting time or at pause. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.

Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.

# Auto Reheat Programmes Chart

| Auto Programme | Press Button | Standing Time | Recommendations |
|---|---|---|---|
| | | | |
| **Chilled Ready Meal** | Once | 3 minutes | Put the meal on a ceramic plate and cover it with microwave cling film. This programme is suitable for the meals consisting of 3 components (e. g. meat with sauce, vegetables and side dishes like potatoes, rice or pasta). |
| | | | |
| **Fresh Vegetables** | Twice | 3 minutes | Weigh the vegetables after washing, cleaning and cutting into a similar size. Put them into a glass bowl with lid. Add 45 ml (3 tablespoons) water when cooking 200- 450 g, add 60 ml (4 tablespoons) for 500- 650 g and add 75 ml (5 tablespoons) for 700- 750 g. Stir after cooking. (When cooking bigger quantities, stir once during cooking.) |
| | | | |
| **Chicken Pieces** | Three Times | 3 minutes | Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them on the grill rack with the skin- side down. Turn over when the oven beeps. |
| | | | |
| **Frozen Bread Rolls** | Four Times | 2 Minutes | Put frozen bread rolls upside down in a circle on the grill rack. Turn over, as soon as the oven beeps. |
| | | | |

# Auto Defrost Programmes Chart

| Category | Standing Time | Recommendations |
|---|---|---|
| | | |
| **Meat** | 20 - 60 minutes | Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. |
| | | |
| **Poultry** | 20 - 60 minutes | Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. |
| | | |
| **Fish** | 20 - 50 Minutes | Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. |
| | | |
| **Bread / Cake** | 5 - 30 Minutes | Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/ crust pastry, fruit and cream cakes as well as for cake with chocolate topping. |
| | | |

## Microwave Hints

- Always keep the oven clean – avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Preferably use round or oval casseroles with a lid when cooking in your microwave oven.
- Do not use metal or metal decorated casseroles. Certain plastic materials can melt and be warped by hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its packaging, the packaging should be opened. Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.
- Smaller pieces of aluminium foil can be used to cover parts that easily over cook such as chicken legs.
- Food with peel or skin should be pierced with a fork – e.g. potatoes and sausages. Do not boil eggs in the microwave oven as they can explode.
- Put large, thick pieces close to the edge of the casserole and try to cut the food in to even sized pieces. Always place the food in the centre of the oven.
- The food will be evenly cooked if you stir or turn it a few times.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking. The larger the amount of food the longer it takes.
- Use little or no water for vegetables.
- Use less salt and spices than for ‘normal’ cooking.
- Season afterwards.
- Allow a few minutes ‘standing’ time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is piping hot throughout before serving.
- Use pot holders or gloves when taking dishes and food from the oven.

## Microwave Tips

- **Softening Honey**
  If you have a jar of honey which has crystallised, remove lid and place the jar in the oven, microwave on medium power for 2 minutes.

- **Melting Chocolate**
  Break 100g of chocolate into squares, place in A bowl and heat on high power for 1-2 minutes and stir well.

- **Softening or Melting Butter**
  Melting takes a few seconds on high power. Softening is best done more gently on low power.

- **Freshen or Warm Bread**
  Use medium power for few seconds.

- **Peeling Garlic easily**
  Heat 3 or 4 cloves of garlic on high power for 15 seconds. Squeeze at one end until the clove pops out.

- **Fruit Juice**
  Citrus fruits will yield more juice if they are heated on high power for 15 seconds before squeezing.

- **Cooking Porridge**
  Porridge is easily cooked in the serving dish with no sticky pan to wash. Follow food manufacturers’ recommendations.

# Care and cleaning

The oven must always be clean. Residue of food from spillovers or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours. Do not attempt to tamper with or make any adjustments or repairs to any part of the oven. Repairs should only be done by a qualified service technician.

**Be sure the oven is disconnected from the electricity supply before cleaning.**

**Warning : Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation**

# Cleaning the accessories (turntable and support)

Clean them with mild detergent after removing them from the cavity. The turntable support should be carefully handled.
**CAUTION:** The inside of the oven and turntable get very hot, so do not touch them immediately after use.

# Cleaning the interior

Always keep the inside of the oven clean. Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits.

**NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.**

To loosen difficult deposits, boil a cup of water in the microwave oven for 2 or 3 minutes.

**NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE DEPOSITS FROM OVEN SURFACES.**

To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

The turntable motor is sealed. Nevertheless, be careful to avoid the water penetrating under the turntable spindle when the bottom of the oven is being cleaned.

# Cleaning the Grill

The element may be stained with spattered fat or oil while the oven is in use. Wait until the cavity cools down and wipe off the spattered oil before next using of the oven. Stains on the grill may cause unpleasant odours and smoke.

# Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.

Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

# GUARANTEE CONDITIONS

Electrolux offer the following guarantee to the first purchaser of this appliance:

1. The guarantee is valid for 24 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation. The guarantee does not cover commercial use.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book. This guarantee does not cover such parts as light bulbs, removable glassware, or plastic.
3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (ELECTROLUX's service or authorised agent). ELECTROLUX reserves the right to stipulate the place of repair (i.e. the customer's home, place of installation or ELECTROLUX workshop).
4. The guarantee or free replacement includes both labour and materials.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of ELECTROLUX.
6. The Purchaser's statutory rights are not affected by this guarantee.

## European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products
- This guarantee relates to you and cannot be transferred to another user
- Your new home is within the European Community (EC) or European Free Trade Area
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- The product is installed taking into account regulations in your new country

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

| | | |
|---|---|---|
| France | Senlis | +33 (0) 3 44 62 20 13 |
| Germany | Nürnberg | +49 (0) 800 234 7378 |
| Italy | Pordenone | +39 (0) 800117511 |
| Sweden | Stockholm | +46 (0) 20 78 77 50 |
| UK | Slough | +44 (0) 1753 219898 |

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